

# Gruener Veltliner

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## BACKGROUND

Gruener (Grüner) Veltliner (GRUH-nah FELT-leenah) is the predominant white wine variety of Austria, with plantings primarily around and to the north of the Vienna region and also in the south of the country. It is also important in Slovakia, the Czech Republic (under the name of Veltlini, or Veltlinkske Zelene) and in Hungary (as Zoeldvelteleni). Other synonyms include Bielospicak, Feherhegyue, Gruen Muskateller, Green Veltliner, Manhardtraube, Nemes Veltelini, Reifler Weiss, Ryvola Bila, Tarant Bily, Valteliner, Veltliner Grünen, Veltlini, Veltlinkske Zelene, Weissgipfler, Yesil Veltliner, Zeleny Muskatel, Zleni Veltinac, Zoeld Muskotaly and Zoeld Veltelini. There has been great interest in this variety in recent years, from both a consumer and producer viewpoint, in Austria and internationally. The global area in 2010 was 18,842ha (down 20% from 2000), 72% in Austria. There are some recent plantings in Central Otago (New Zealand) and in the Adelaide Hills and Canberra, with more planned. In Australia there are at least 20 wine producers (12 in South Australia). In SA there are 22ha planted, mainly in the Adelaide Hills.

## VITICULTURE

Budburst is early (as for Chardonnay) and maturity is early (slightly later than Chardonnay). Vigour is moderate and yield is low. Bunches are small and well-filled to compact with small berries. In Austria it is typically trained on the Lenz Moser system and cane pruned. In the Adelaide Hills, it is spur pruned. Susceptibility to downy and powdery mildew is average with good tolerance of Botrytis bunch rot. Several clones are now available in Australia.

## WINE

Gruener Veltliner wines vary according to region and wine style. When yields are controlled, it can produce full-bodied wines with a complex array of aromas. Descriptors include stone fruit, pineapple, citrus, tobacco, herbal, mint, caraway seeds and white pepper. Hahndorf Hill, the first producer of this variety in Australia, has fresh, medium to full styles with aromas of pear, quince, custard apple and a touch of white pepper.

*For further information on this and other emerging varieties, contact Marcel Essling ([marcel.essling@awri.com.au](mailto:marcel.essling@awri.com.au) or 08 8313 6600) at The Australian Wine Research Institute to arrange the presentation of the Alternative Varieties Research to Practice program in your region.*